

Farewell Fan Favorites



Menu Item	Featured Olive Oil/Balsamic	Ingredients
Summer Salad	Basil Olive Oil Strawberry Balsamic	<ul style="list-style-type: none"> • Spinach, washed and dried • Strawberries, sliced • Olive oil • Balsamic • Salt & pepper, to taste <ol style="list-style-type: none"> 1. Plate spinach and top with sliced strawberries 2. Combine oil, vinegar, salt and pepper 3. Drizzle over salad and serve
Blueberry Balsamic Bratwurst	Harissa Olive Oil Blueberry Balsamic	<ul style="list-style-type: none"> • 5-6 brats • 1 medium sweet onion, sliced thin • 2 Tbs. oil • ¼ C. balsamic vinegar • ¼-1/2 C. beer (or chicken broth) • ½ C. blueberries <ol style="list-style-type: none"> 1. Place olive oil in pan over medium heat and add onion; sauté until onion begins to caramelize (a deep brown color), approx. 15 minutes 2. Add balsamic, blueberries and brats and cook until mixture thickens, balsamic reduces and blueberries burst (add broth or beer, as needed to maintain moisture) 3. Remove brats and finish on grill 4. Cover relish until ready to serve; spoon over brats
Thai Peanut Noodles	Sesame Oil	<ul style="list-style-type: none"> • 6-8 oz. noodles, prepared (ramen, rice, soba, etc.) • 2 Tbs. sesame oil • 1 ½ Tbs. peanut butter • 2 Tbs. honey • 2 Tbs. soy sauce • 1 ½ Tbs. rice wine vinegar • 1 garlic clove, minced • ½ tsp. fresh ginger root, grated • Green onions, sliced (optional) • Sesame seeds (optional) • Chopped peanuts (optional) <ol style="list-style-type: none"> 1. In a medium bowl, whisk together peanut butter, soy sauce, rice wine vinegar, sesame oil, garlic, ginger and honey 2. Bring a large pot of water to a boil; cook noodles according to package instructions (leave a bit al dente) 3. Combine pasta with sauce and top with

		sliced green onion, peanuts and/or sesame seeds (serve warm, room temperature or cold)
Dark Chocolate Chunk Cherry Brownies	Butter Olive Oil Butter Olive Oil Dark Cherry Balsamic	<ul style="list-style-type: none"> • Box brownie mix • Package brownie mix, plus ingredients required • Butter Olive Oil • ½ C. Dried cherries • ½ C. Dark chocolate chunks • Dark cherry balsamic vinegar • 1 C. Heavy whipping cream • 1 C. semi-sweet chocolate chips <ol style="list-style-type: none"> 1. Prepare brown batter according to package instructions, swapping the vegetable oil for butter olive oil 2. Before baking, stir in chocolate chunks and dried cherries 3. Bake per box instructions 4. To make the ganache, place chocolate chips in bowl 5. Heat whipping cream in sauce pan over low-medium heat until, stirring constantly until it reaches a simmer (watch carefully) 6. Pour warm cream over chocolate chips and let sit for one minute; slowly whisk mixture together, melting the chocolate 7. Add 1-2 Tbs. dark cherry balsamic to ganache mixture and let cool until spreadable consistency (can put in refrigerator to speed process) 8. Frost cooled brownies

Thank you for coming! Join us next time for more exciting ways to use olive oil and balsamic vinegar in everyday cooking!*

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**Space is limited and classes fill on a first come, first served basis. To offer you the best experience possible, the Hearty Olive does charge a minimal \$10.00 fee to help purchase ingredients, create new recipes and pay our instructors.*